

DINNERLY



Sweet Talk Chocolate Cupcakes

with Chocolate Ganache



1 hour



2 Servings

Just when you thought these dark chocolate cupcakes couldn't get any sweeter, we've prepared food-themed messages for you to hide inside if you wish. The perfect balance of delicate and decadent, share them with someone you love.

WHAT WE SEND

- 250g unsalted butter ⁷
- 150g plain flour ¹
- 30g Dutch cocoa
- 5g baking powder ¹
- 110g brown sugar
- 100g dark chocolate chips ^{6,17}
- 150g icing sugar ¹⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 eggs ³
- 60ml (¼ cup) milk ⁷
- 2 tsp vegetable oil
- 2 tsp boiling water

TOOLS

- 12-hole muffin pan
- 9 paper cases
- electric beaters
- sieve
- wire rack
- 2cm round cutter or an apple corer
- small saucepan
- oven tray
- snap-lock bag or piping bag

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 430kcal, Fat 27.7g, Carbs 41.7g, Proteins 4.0g



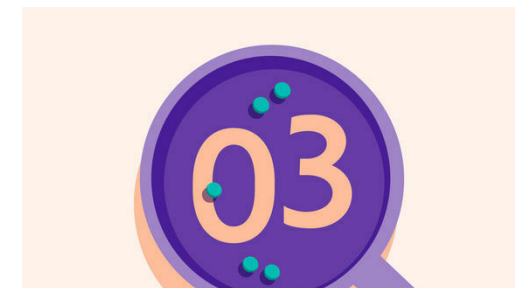
1. Prep ingredients

Preheat the oven to 180C. Coarsely chop **125g butter**, then put in a large deep bowl to soften. Line 9 holes of a 12-hole muffin pan with paper cases. Combine **75g (½ cup) flour***, **30g (¼ cup) cocoa** and **1 tsp baking powder** in a bowl.



2. Make batter

Beat the **softened butter** for 5 mins or until pale. Add **110g (½ cup) brown sugar** and beat for a further 4-5 mins until light and fluffy. Beat in **2 eggs**, one at a time, until combined. Working in batches, slowly add **60ml (¼ cup) milk** and sift a little **flour mixture** over the batter, folding until combined before adding more. Spoon into the paper cases until three-quarters filled.



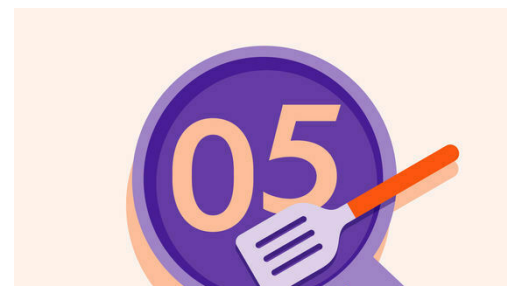
3. Bake cupcakes

Bake the **cupcakes** for 15 mins or until the tops bounce back when pressed lightly. Cool in the pan for 5 mins, then transfer to a wire rack to cool completely. Using a 2cm round cutter, cut a hole in the centre of each cupcake top, taking care not to cut all the way through. Put the message inside (see Make it yours), then replace the cake tops.



4. Make ganache

Meanwhile, put the **chocolate chips** and **100g butter*** in a heatproof bowl. Set the bowl over a small saucepan of gently simmering water and stir until melted and smooth. Remove the bowl from the heat. Sift **2 tbs icing sugar** over the chocolate mixture and stir until smooth. Stir in **2 tsp vegetable oil**. Set aside to cool for 10-15 mins until slightly thickened.



5. Decorate and serve up

Put the wire rack over an oven tray. Spoon the **ganache** over the **cooled cupcakes**. Put **125g icing sugar** and **2 tsp boiling water** in a bowl and stir until smooth. Spoon the **icing** into a snap-lock bag and snip off a small corner, then pipe patterns over the partially set ganache. Or, simply drizzle over with a spoon. Allow to set, then enjoy! **Makes 9 (1 per serve)**.



6. Make it yours

We've prepared a collection of food-themed notes for you to print out at home to use in your cupcakes! Simply download the PDF, print and cut out your chosen messages, then fold as small as possible. Visit dinnerly.com.au/blog/sweet-talk-cupcakes. Don't worry, you don't have to include the messages, the cupcakes will be just as sweet on their own.